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ISSUANCES

of the

Meat and Poultry Inspection Program

JAN 25 1979

December 1978



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CONTENTS

78-12, Meat and Poultry
Inspection Manual

ATTENTION: MPI Personnel and Subscribers

This issue does not contain changes to the Meat and Poultry Inspection Regulations. Any regulations changes published after December 15, 1978, will be included in the January 1979 issue.

UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Quality Service
Meat and Poultry Inspection Program
Washington, D.C. 20250



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

December 1978

CHANGE: 78-12

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
53 and 54	53 and 54	78-12
295 through 312	295 through 312	78-12

Pen-and-Ink Changes

Pages 261m through 261q-1, top of each page, change the Part number from "20" to "22."

December 13, 1978

the anus leaving the sphincter intact. Cut around the bung and into the pelvic cavity must be done with a clean knife.

(l) Bung tie

Before evisceration, rectum shall be tied to include bladder's neck and to prevent urine and fecal leakage.

Exception! When an establishment skins the perineal area and handles the bung without carcass and/or viscera contamination, area supervisor may permit omission of such tie, provided urinary bladder is removed and disposed of at start of evisceration.

(m) Hide Spreading

Hides shall not be spread in slaughter room for plant inspection or otherwise.

(n) Evisceration

(1) Carcass opening. Contaminants shall be trimmed from midline before opening abdominal cavity. Such opening must not result in carcass and/or viscera contamination.

(2) Viscera removal. It requires skillful knife work in cutting and pulling free abdominal viscera from carcass attachments without cutting or breaking stomach or intestine.

While accidental contamination may be expected, careless techniques are prohibited. Contaminated carcasses must be trimmed.

(3) Urinary bladder. It must be removed without urine spillage on carcass, viscera, or equipment.

(4) Uterus. Gravid and/or infected uteri must be removed without contaminating carcass and/or viscera with uterine fluids. In viscera truck-type operations, uteri and contents should be removed from the area in leak-proof containers or trucks after inspection.

(5) Esophagus and intestine tie. If the gastro-intestinal tract is cut,

esophagus and small intestine must be tied twice at their junction with the stomach. Ties must be about 4 inches apart and contents of intervening parts stripped before second tie is made. This prevents content spillage when such parts are cut between ties.

If stomach or omental fat is saved for edible purpose, such ties may be required during viscera separation to prevent contamination.

Variation! The inspector in charge may accept variations with above if required purpose is fully accomplished.

(o) Splitting

To prevent spreading contamination by saw or cleaver to other surfaces, bruises, grubs, and grubby tissue or contamination shall be removed from midline area of back before splitting.

Neck and foreshanks must not contact the floor when splitting is done at half-hoist.

(p) Trimming

All required carcass trimming must be done in approved areas and without interfering with inspection.

Large blood clots and bruised tissue must be removed.

(q) Carcass Washing

After trimming and inspection, all carcasses shall be properly washed without bunching. Washing should proceed from the carcass top downward to remove any possible contaminant from clean areas. Hair, dirt, or other accidental contamination must be removed without splash onto carcasses or product. Warm water may be used.

Neck pinning must be done after washing so that contaminants are not trapped in the neck folds. *

Brushes. Fountain type brushes must not be used for washing carcasses or parts. *

(r) Shrouding

After thorough and complete washing, carcasses may be shrouded.

Shrouds. See section 8.30(b)(8). *

(s) Feet for Edible Use

Cattle or calf feet may be saved for edible purpose, provided: (1) they are identified until the carcass is inspected, (2) they are handled and washed (individually) without cross-contamination and splash, (3) when scalded and dehaired, at least 1 inch of exposed joint is removed from the proximal end as final cleaning procedure, and (4) they are properly branded and/or labeled before shipping.

10.4 CALVES**(a) Warm Skinning**

This method is similar to cattle skinning. It does not require hide washing and results in clean carcasses. Proper shrouding prevents carcass shrink and preserves carcass "bloom."

(b) Cold Skinning

(1) **Overhead rail.** "Hide-on" or "cold-skinned" calf carcasses shall be dressed while suspended from an overhead rail.

(2) **Initial washing.** To assure thorough hide cleaning, enough water (volume and pressure) shall be available.

"Hide-on" carcasses must be free of dirt, dandruff, and manure before heading or carcass cutting.

(3) **Sanitary dressing.** Management is responsible for handling all carcasses and parts sanitarily. Besides "carcass spacing" requirements outlined for cattle, management shall furnish mechanical means of positively separating unskinned carcasses, if otherwise unable to prepare them sanitarily.

Insanitary hide-on or cold-skinning operations are prohibited.

(4) **Skin abnormality.** Dirty skins and those from carcasses with bruises, grubs, lice, or other abnormalities shall be removed during slaughter.

(5) **Final washing.** Final washing of "hide-on" carcasses is limited to body cavities, neck, neck hide, and fore-shank areas.

(c) Head Handling

Same as for cattle.

Exception! Establishments may save tongues without skinning heads, provided such heads are washed, supra-pharyngeal lymph nodes are exposed for inspection, and tongues are individually washed.

(d) Bung Handling; Evisceration

Handle large calves as cattle and small calves as sheep.

(e) Large Calves

Dressing and facility adequacy must be considered when "large calves" are proposed to be slaughtered.

Rail installations must prevent carcasses and heads from contacting facilities or equipment.

(f) Feet for Edible Use

Same as cattle.

10.5 SHEEP AND GOATS**(a) Skinning**

Pelt removal begins with hind legs. Since it requires extensive hand-to-carcass contact, plant employees must prevent carcass contamination from dirty hands, knife, or pelt. Hands and knives must be kept clean.

Paper or other sanitary protective material should be used on thighs of long wool or very dirty carcasses.

(1) **"Clearing out."** During this procedure about 1/2 inch of skin, without wool or hair, should be left around the anus.

(2) **Pelt puller.** When a pelt puller is used and female carcasses are raised to a horizontal position, urine leakage may occur. To prevent it, forceps

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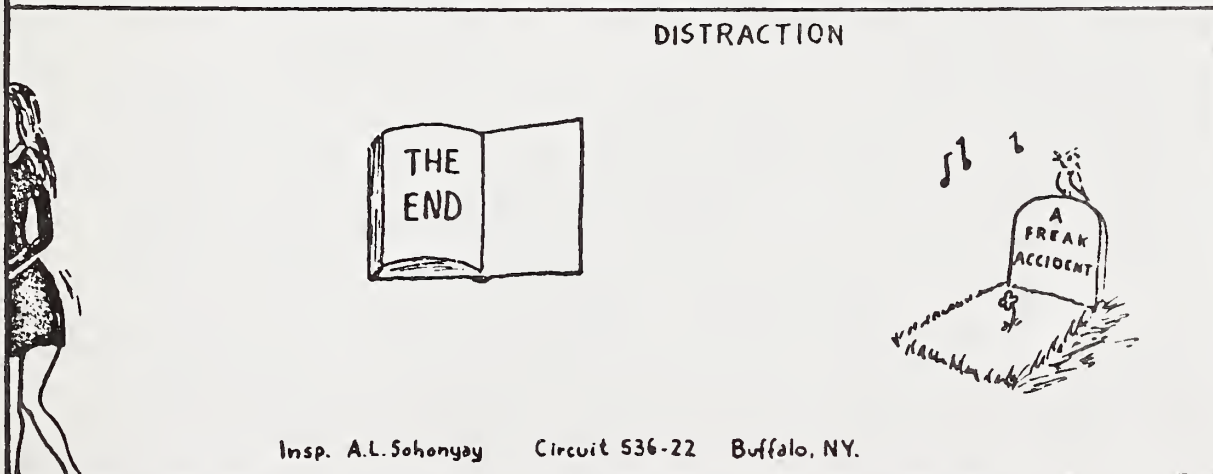
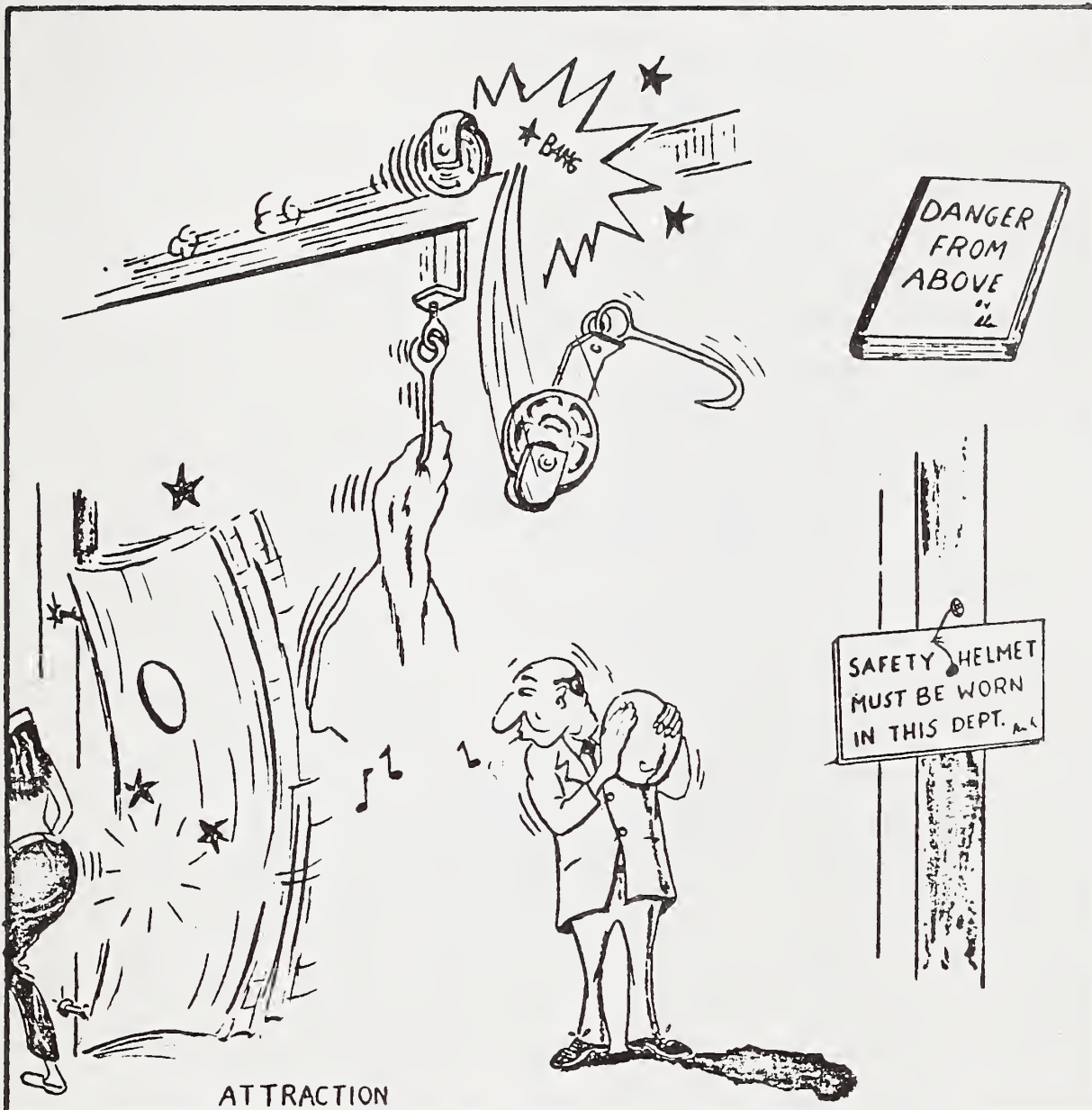
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